

# THE Legacy

## SMALL IN SIZE BUT AWESOME

## STARTERS

<b>PIMIENTOS DE PADRÓN</b>	6	<b>SHOTGUN SHELLS &amp; DYNAMIT RODS</b>	19
<b>FRESH KALAMATA OLIVES</b>	7	Green peppers & filled cannelonni with smoked Pork belly Honig   Limette   Zitronengras   Tomatensalsa	
<b>WARM PEPPERS-SAGE-BRUSCHETTA</b>	6	<b>SALAD   RED GRAPES   SUNFLOWER SEEDS   SPROUTS</b>	14
aioli Frankfurt style		balsamico or tomato smoked bacon dressing	
<b>CRISPY BRUSCHETTA</b>	16	<b>CHOOSE YOUR TOPPINGS</b>	
guacamole-bacon   peppers-sage   tomato-garlic		chicken strips	8
<b>A TASTE OF LEGACY</b>	14	roasted Saltimbocca from sheep's milk cheese	8
pimientos   Kalamata olives   Bruschetta		five king prawns	14
<b>SURF &amp; TURF</b>	24	<b>BRETON FISH SOUP</b>	15
smoked Salsiccia & red onion   king prawn with Aioli Frankfurt style Saltimbocca of Feta cheese		sliced Parmesan   scallop   red mullet	
<b>MICHÈLE'S BEST</b>	21	<b>SMOKEY POTATO LEEK SOUP</b>	13
barbecue Thunfisch   Apfel-Limetten-Crème Fraiche   Wildkräutersalat		Beef minced meat   cheese	
<b>SMOKED BURRATA</b>	16	<b>SMOKED PEPPER SOUP</b>	9
wild herbs salad   red onion marmalade   baby pear		toasted cashews	

### OUR SMOKER

We proudly present our smoked specialties: Juicy spare ribs St. Louis Cut and tender pulled pork. Smoked for a minimum of six hours in spicy flavor of 100% hickory wood. Spare Ribs and Pulled Pork rest 24 hours in a barbecue marinade to develop their delicate taste, created by Executive Chef Sven Frambach.

<b>THE LEGACY SMOKED PULLED PORK, 100g (STARTER)</b>	14	<b>THE LEGACY SMOKED PULLED PORK, 250g (MAIN DISH)</b> each additional 100g	22 8
<b>THE LEGACY SMOKED PULLED BEEF, 100g (STARTER)</b>	19	<b>THE LEGACY SMOKED PULLED BEEF, 250g (MAIN DISH)</b> each additional 100g	29 10
<b>THE LEGACY SMOKED SPARE RIBS, 250g (STARTER)</b>	18	<b>THE LEGACY SMOKED SPARE RIBS, 400g (MAIN DISH)</b> each additional 100g	28 8

OUR SPARE RIBS AND PULLED PORK FROM GERMAN HOUSEFARM PORKS RESTS AT LEAST FOR SIX HOURS  
IN OUR SMOKER AND ARE FRESHLY PREPARED ON A DAILY BASIS

## PASTA

<b>TRUFFLED TAGLIATELLE</b>	22
oyster mushrooms	

<b>PUMPKIN-CHICKPEA-RAGOUT (VEGAN)</b>	19
coconut milk   fenugreek   black Venere rice	

## FISH

<b>LEMON PEPPER TUNA</b>	35
Mandarin Curry & Brandy   Corn Pancake	

<b>COFFEE FLANK STEAK STRIPS (150G)</b>	25
Linguine   schwarzer Knoblauch   feuriges Paprika Ragout	

<b>PULLED PORK SHEPARDS PIE</b>	21
pumpkin   mashed potatoes   Parmesan cheese	

## BEEF

<b>ARGENTINIA BLACK ANGUS grass feeding</b>	
Filet 180g	36
Filet 250g	45
Rib Eye 300 g	41

<b>SMOKED RACLETTE PANS</b>	34
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Pulled Pork with Cheddar & Sour Cream  
Pulled Beef with Honey Glazed Onions & Appenzeller cheese  
Street Corn with Feta and Cheddar cheese  
Mac & Cheese

**HOW DO YOU LIKE IT?**  
rare | medium rare | medium | medium well | well done

<b>SAUCES</b>	2
Orange-Barbecue   apple-Honey Barbecue   Jalapeño Relish   pepper sauce   herb butter	

## SIDES

steak fries with truffled mayonnaise	9
sweet potaoes fries	7
rosemary-potatoes	7
mashed potatoes with Parmesan cheese or garlic	8
truffled mac & cheese	10

## VEGETABLES SIDES

leaf spinach	6
grilled vegetables	8
garlic mushrooms	8
beans with chorizo	8
small mixed salad	8

## DESSERT

<b>SWEETS FROM OUR VENDOR'S TRAY</b>	7
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<b>SURF &amp; TURF</b>	4
grilled king prawn   per piece	

All our dishes may contain marks of nuts and sesame. Please inform us about any intolerances you may have.  
We would be glad to assist you in choosing the right dish. All prices stated in € including VAT.  
Please understand that we don't separate any check..